

NEW YEARS EVE MENU

5 COURSES FOR £60
Available 7PM-8:30PM

FOR THE TABLE

Focaccia | Garlic ciabatta | Martini Green Olives (ve)

STARTERS

Finest quality smoked salmon, properly garnished, brown bread and butter

Pea and mint soup (ve)

American hot pizzetta, Perinelli & Mr Whites garlic and pepper salami, tomato, mozzarella, red chillies, rocket, and parmesan salad

Salt roast beetroot salad, candied walnuts, merlot vinegar, seasonal leaves (ve)

MAINS

Gnocchi pomodoro, fresh piccolo tomatoes, extra virgin olive oil, fresh basil (ve)

Linguine con vongole, clams, dry white wine, chilli, fresh parsley, extra virgin olive oil

Fillet of beef à la forestière, fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico, toasted sourdough, buttered English leaf spinach

Cannelloni and spinach ricotta, creamy cheese sauce, aged Italian cheese (v)

Roast duck 'Marco Polo', caramelised apple, butter bean, honey glazed roasting juices

DESSERTS

Mont Blanc mess

Winter Fruits Poached in Sparkling Wine (ve)

Dark chocolate brownie, milk ice cream

Tiramisu

TO FINISH

Choose from Espresso affogato (v) or lemon sorbet with iced limoncello

marco's
NEW YORK ITALIAN
BY MARCO PIERRE WHITE

A discretionary 10% service charge will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) does not contain meat, (ve) does not contain any animal products. *Some of our dishes contain alcohol - please ask a team member for further details.